

Three Cape Ladies 2013

WARWICK, STELLENBOSCH AND PAARL, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Pinotage block 20, planted in 1994, is planted on Richter 101/14 rootstocks. Richter 101/14 was developed in 1882 in France and was one of the first rootstocks to be imported to South Africa. The Shiraz block 11 was planted in 1996 on both Richter 101/14 and 99 rootstocks. The Cabernet block 9 was planted in 2005 on Richter 101/14 and 99 rootstocks.

The 2013 growing season was full of surprises including gale force winds, heat spikes and lots of rain during harvest.

The Pinotage vineyard ripened slightly earlier than normal. The judicious use of irrigation helped the vines not to stress. Grapes were cold settled for 3 days before being inoculated with yeast. The cap was worked lightly and 2 rack-and-returns were done. The tank was pressed at 5 Brix when the fruit profile was leaning toward the blackberry spectrum. The Shiraz came in 2 weeks later. A 5 day cold soak was done with a slow wild yeast fermentation bringing out a profound spicy character. Punch downs were done 3 times a day with a single wetting of the cap close to dryness. The skins were pressed lightly and malolactic fermentation was done in tank. The Cabernet Sauvignon was cold soaked for 7 days and inoculated. A warm short fermentation was done with a post maceration of 1 week on the skins, giving way to a powerful wine with notes of forest floor, herbs and plum.

All the components were aged separately in French oak for 18 months and meticulously blended before bottling. The Pinotage component increased significantly in 2013. The Shiraz component stayed constant and the Cabernet was less than previous years giving structural support.



WARWICK
— ESTATE —

WINEMAKER: Nic Van Aarde

GRAPES: Pinotage, Shiraz
Cabernet Sauvignon

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2.4 g/L

PH: 3.47

TOTAL ACIDITY: 5.5 g/L

ANNUAL PRODUCTION:
5,750 cases x 12/750ml

